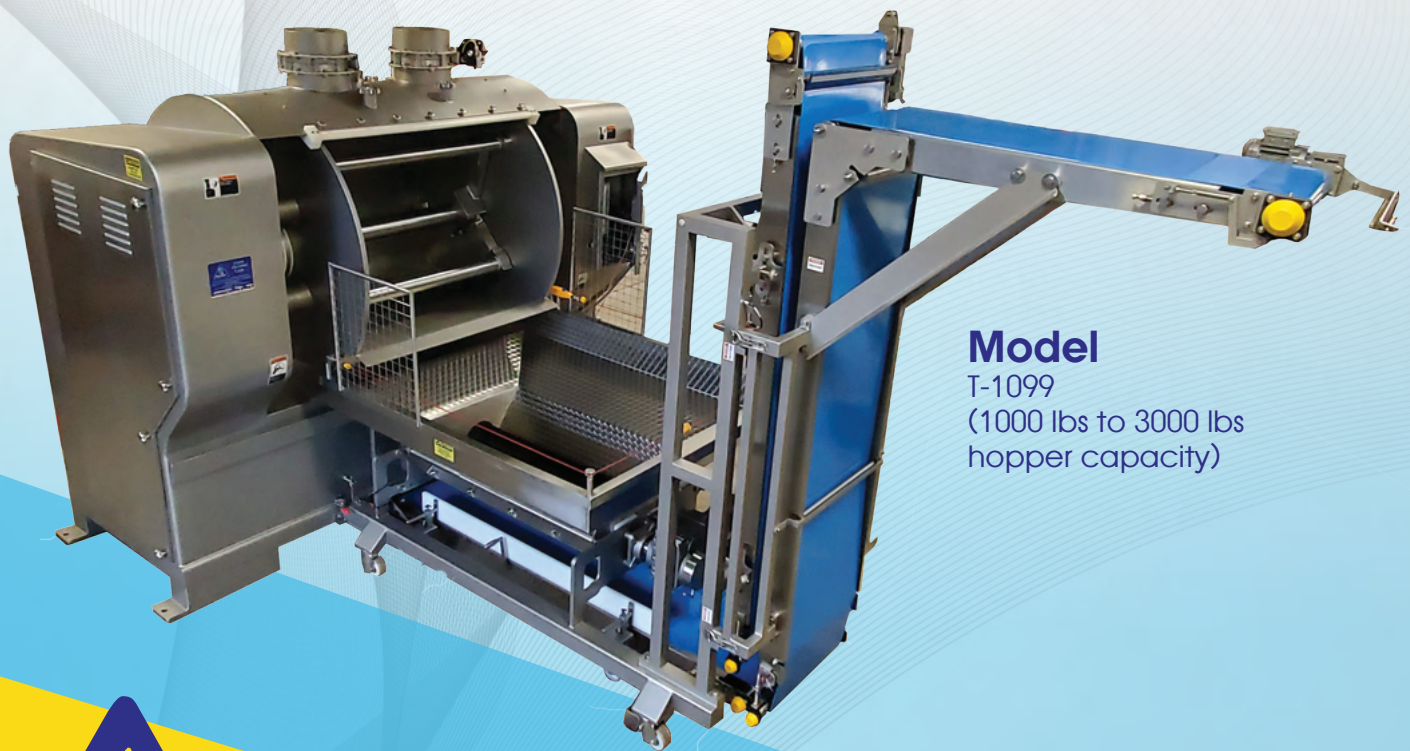




Model

T-1099

(1000 lbs to 3000 lbs
hopper capacity)



Topos Dough Chunker & Elevator

Topos offers 1000 lbs to 3000 lbs hopper capacity dough chunkers and elevators (TDCE) which are capable of portioning up to 20,000 lbs per hour. The chunker works in conjunction with a twin-belted dough elevator built to suit. The 29" to 59" long triad chunker blades chunk the dough onto the horizontal belt and into the twin-belted dough elevator. Features include non-stick coated chunker blades, all stainless steel sanitary construction, quick release belts for ease of cleaning and PLC controls as needed. Secondary dough feeding belts can be custom designed and fabricated to feed dough from the discharge of the dough elevator to virtually anywhere in your product 'make-up' area.

*The total dough capacity is based on 62% absorption dough.

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Standard Features

Sanitary all stainless steel design.

'Swing-open' feature to allow for easier cleaning and maintenance.

Shown with an optional Topos model T-1117 hydraulic bowl or trough dumper.

Optional Teflon coated or "swirl finish" dough hoppers are available for trouble-free release of sticky dough.

Custom Allen Bradley PLC controls. NEMA 4, programmable controls in full stainless steel.

The chunker and twin-belt dough elevator have a "quick release" belt design.

Optional motorized wheels are also available for automatic "powered" mobility in the mixing room.

Available in 1,000 to 3,000 lb hopper capacities, capable of partitioning up to 20,000 lbs per hour.

Proven Teflon coated triad chunker blade design.

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Custom Configurations

We **custom design**, engineer, and fabricate dough chunking and dough feeding solutions to meet your **exact** needs.

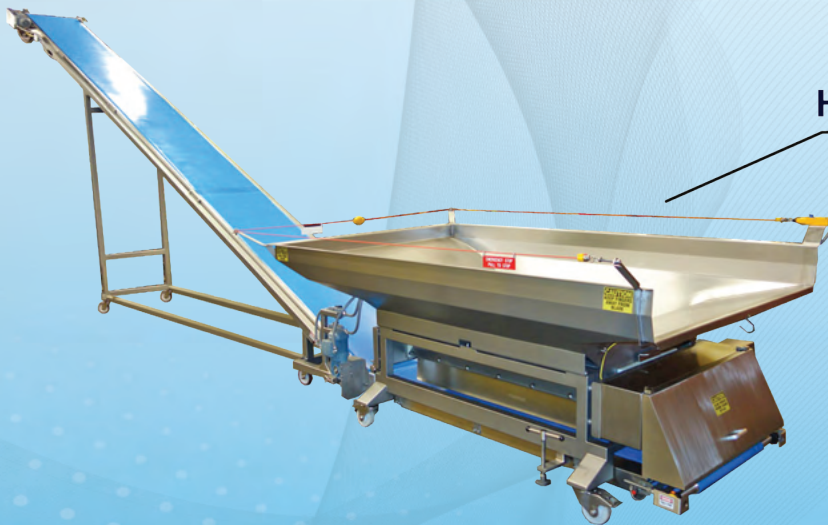
Elevated Chunker

Feeding onto a single incline dough handling belt and into a hopper, with PLC controls or with traditional relay logic. Can be made mobile or on leveling feet.



High Capacity Floor Chunker

High capacity dough hoppers can be custom built above longer dough chunking blades, chunking the dough onto a horizontal dough belt underneath, feeding onto an inclined dough conveyor, and into a divider hopper. Optional twin-belted dough elevator, either vertical or inclining, can feed dough to the production line. The system can be made to traverse under power, traverse manually, or be fixed in place.

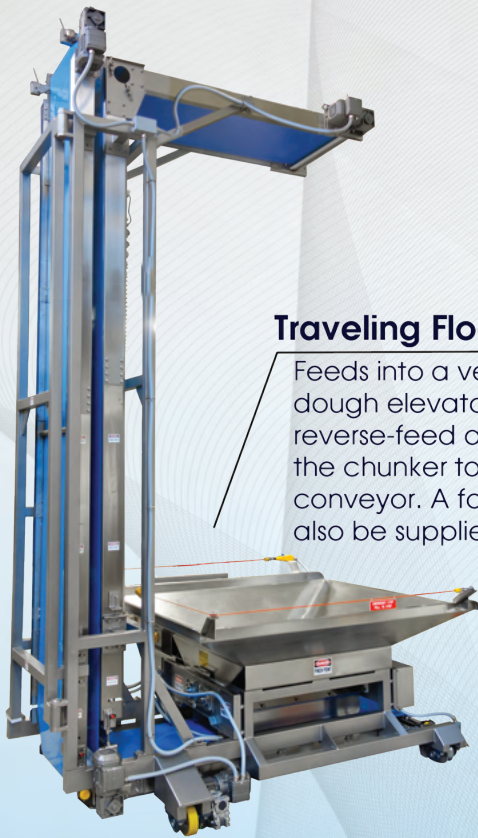


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Custom Configurations - Continued



Traveling Floor Chunker

Feeds into a vertical twin belt dough elevator, in a compact reverse-feed direction, back over the chunker to another dough delivery conveyor. A forward feed direction can also be supplied.

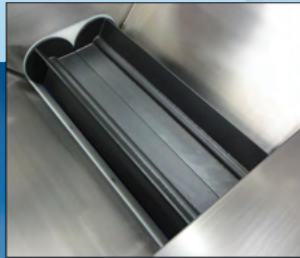


Mobile/Stationary Floor Chunker

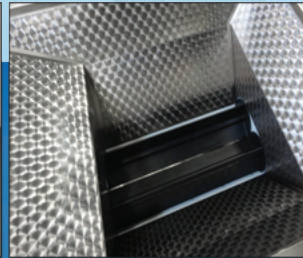
Feeds dough onto a timed, flighted dough conveyor for precise portioning of the dough into the primary dough feeder on a production line.

Options and Accessories

*Teflon coated blades



*Swirl finished hopper



All types of non-stick finishes can be applied. For real sticky doughs, an oil spray system can be fitted where necessary.

System operator control stations can be designed and built to meet the exact needs of your process, with or without PLC Logic, as needed. Assembled in a sanitary, NEMA 4, washdown style.



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